



## IN-ROOM DINING MENU

DIAL 21036 TO ORDER

### SALADS

#### Greek Salad (V)

Mixed Leaves, Peppers, Shallots, Cucumber, Black Olives & Feta

R95

#### Mediterranean Veg Salad

Aubergine, Zucchini, Shallots, Peppers, Carrots, Croutons & Feta

R95

#### Grilled Chicken & Pineapple Salad

Cajun Chicken, Peppers, Shallots & Pineapple

R95

#### Dressings

Ranch Dressing

1000 Island Dressing

Pomegranate & Citrus Dressing

Wild Herbed Dressing

Select one of the above dressing's to accompany your Salad

### HOT STARTERS

#### Trio Of Samosas

Lamb, Chicken, Potato Samosa served with Dipping Sauce

R55

OR

#### Three Veg Samosa's (V)

R50

#### Jalapeno Rissoles (V)

Three Rissoles served with Dipping Sauce

R70

#### Puri Patha (V)

Three Puri Patha, Slice of Lemon & Dipping Sauce

R60

#### Jeera Mushroom Cheese Bombs (V)

Stuffed with Herbed Cheese & Crusted served with Cheese Sauce

R80

#### Peri - Peri Chicken Livers

Spicy Hot Livers served with Crisp Roti

R65

#### Grilled Lamb Kebabs

Based on Raita Topped with Pineapple Relish served with Pita Bread

R115

#### Panko Crust Prawn Tails

Three LI Prawns served upon Side Salad with Sweet Chili Sauce

R120



## BUNNY CHOWS

### Mutton Bunny

Served with Carrot Salad

R140

### Butter Chicken Bunny

Served with Carrot Salad

R145

### Sugar Beans Bunny

Served with Carrot Salad

R95

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## ENTRÈE'S / MAINS

### CURRIES

### Authentic Lamb Curry

On The Bone Lamb Cooked in Authentic Indian Spices & Potato

R155

### Butter Chicken Curry

Succulent Chicken Fillet cooked to Perfection in a Rich Creamy Sauce

R155

### Trotters & Beans Curry

Al Dante Lamb Trotters Cooked in our Signature Curry Sauce

R130

### Prawn Curry

Six Argentinian LI Prawns cooked in Jeera's Special Blend of Herbs & Spices

R280

### North Indian Veg Korma (V)

A Mix of Seasonal Veg cooked in a Rich Creamy Blend of Spices

R135

### Sugar Beans & Potato (V)

A Cultural Curry with a Blend of Indian Spices

R90

### Paneer Makhani (V)

A Cream Base Curry with Deep Fried Paneer and Coriander

R125

All Jeera Curries served with Basmati Rice, Roti & Condiments



## GRILLS

### Chicken Supreme

Lemon & Herb Basted, accompanied with Seasonal Veg & Thyme Scented Baby Potatoes

**R170**

### Chicken Tikka Masala

Chicken Fillets served with Roti & Masala Fries

**R165**

### Karoo Lamb Chops Grilled To Perfection (300 - 400gr)

Pepper Rubbed Chops served with Potato Mash & Signature Sauce

**R245**

### Grilled Beef Fillet (300gr)

Tender Fillet served with Seasonal Veg & Mushroom Sauce

**R260**

### Pan Seared Fresh Line Fish (260gr -280gr)

Served with Seasonal Veg, Chips & Lemon Butter Sauce

**R250**

## PASTAS

### Mushroom Alfredo (V)

Sautéed Mushrooms in Garlic Creamed Sauce topped with Grated Indezi Cheese  
Add: Chicken R35

**R160**

### Chicken Fettuccini

Cajun Spiced Chicken, Roast Garlic in Cream Cheese Sauce topped With Herbs

**R175**

### Seafood Fettuccini

Mix of Grilled Prawns, Calamari & Mussels in Marinara Sauce topped with Coriander

**R195**

## TOASTED SANDWICHES

Cheese & Tomato

**S**

**DBL**

**R75**

**R85**

Cheese, Onion & Mushroom

**R75**

**R85**

Chicken & Mayo

**R85**

**R100**

Lamb Curry

**R120**

**R130**



## KIDDIES MEALS

Beef Burger & Chips	<b>R120</b>
Lamb Burger & Chips	<b>R135</b>
Chicken Burger & Chips	<b>R115</b>
Small Chips with Tomato Sauce	<b>R35</b>

## DESSERTS

Cardamom Infused Crème Brule	<b>R55</b>
Jeera's Signature Soji	<b>R70</b>
Chocolate Brownie & Whipped Cream	<b>R95</b>
Cheese Board served with Ginger Preserve, Crackers & Seasonal Fruits	<b>R255</b>

## EXTRAS / SIDES

Roti	<b>R15</b>	Garlic Sauce	<b>R30</b>
Rice	<b>R15</b>	Potato Mash	<b>R35</b>
Raita	<b>R10</b>	Cheese Sauce	<b>R30</b>
Chips	<b>R35</b>	Side Salad	<b>R45</b>
Sambals	<b>R15</b>	Carrot Salad	<b>R15</b>
Pickle Bor	<b>R30</b>	Seasonal Veg	<b>R45</b>
Pickle Figs	<b>R30</b>	Vegetable Pickle	<b>R30</b>
BBQ Sauce	<b>R30</b>	Lemon & Herb Sauce	<b>R30</b>
Tikka Sauce	<b>R30</b>	Jeera's Signature Sauce	<b>R30</b>

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